What is claimed is:

1. A process for preparing a whole soybean milk without generating any soybean refuse, comprising the steps of: milling soybeans and homogenizing the milled soybeans by performing at least two steps of ultra-high pressure micronization, wherein the pressure applied at each step of the ultra-high pressure micronization is at least 500 bar, and the total cumulative sum of the pressures applied during the steps of the ultra-high pressure micronization is at least 2,000 bar.

2. The process of claim 1, wherein the ultra-high pressure micronization is performed in 2 to 6 steps.

3. The process of claim 1, wherein the pressure applied at each step of the ultra-high pressure micronization ranges from 500 to 1,500 bar.

4. The process of claim 1, wherein the total cumulative sum of the pressures applied during the steps of the ultra-high pressure micronization ranges from 2,400 to 5,000 bar.

5. The process of claim 1, wherein the whole soybean milk contains particles having an average particle diameter of at most 40 ㎛.

6. The process of claim 1, wherein the whole soybean milk contains particles having an average particle diameter ranging from 20 to 35 ㎛.

7. The process of claim 1, which comprises the steps of:

1) soaking soybeans in water having a temperature ranging from 60 to 90℃ for a period from 1 to 10 minutes;

2) milling the soaked soybeans to obtain a soybean slurry; and

3) homogenizing the soybean slurry at a temperature ranging from 60 to

95℃ by performing two to six steps of ultra-high pressure micronization, wherein the pressure applied at each step of the ultra-high pressure micronization ranges from 500 to 1,500 bar, and the total cumulative sum of the pressures applied during the steps of the ultra-high pressure micronization is at least 2,000 bar, to obtain the whole soybean milk containing particles having an average particle diameter ranging from 20 to 40 ㎛.

8. The process of claim 7, wherein step 2) is conducted by milling the soaked soybeans while adding water having a temperature ranging from 20 to 30℃, and keeping the resulting slurry at a temperature ranging from 90 to 100℃ for 3 to 7 minutes.

9. The process of claim 7, wherein step 2) is conducted by milling the soaked soybeans while adding water having a temperature ranging from 90 to 98℃, and keeping the resulting slurry at a temperature ranging from 55 to 65℃ for 3 to 7 minutes.

10. A process for preparing a whole soybean curd, comprising the step of adding a coagulating agent to the whole soybean milk prepared by the process of any one of claims 1 to 9.

11. The process of claim 10, wherein the whole soybean curd is a hard soybean curd, soft soybean curd or uncurdled soybean curd.

12. A process for preparing a whole soybean milk product, comprising the steps of mixing the whole soybean milk prepared by the process of any one of claims 1 to 9 with a food additive, and subjecting the resulting mixture to the steps of stabilization, filling, sterilization and cooling.

13. A process for preparing a whole soybean curd product, comprising the steps of mixing the whole soybean milk prepared by the process of any one of

claims 1 to 9 with a coagulating agent and a food additive to obtain a coagulated mixture, and subjecting the coagulated mixture to the steps of heating, sterilization and cooling.